Ceramic Domino Touch Control Hob

LAM1742

User & Installation Guide

LAMONA

Exclusive to Howdens Joinery Co.

Dear Customer,
Congratulations on your choice of hob which has been designed to give you excellent service.

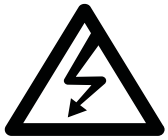
The user manual will help you use your product quickly and safely.

- Please read this user manual before installing and using the hob.
- Always follow the safety instructions.
- Keep this user manual within easy reach for future reference.
- Please read any other documents supplied with the product.

Explanation of symbols
Throughout this user manual the following symbols are used:

Important information or useful tips about usage.

Warning for possible hazards to health and property



Warning possibility of electric shock.

This product's packaging material is recyclable. Help recycle it and protect the environment by dropping it off in the municipal receptacles provided for this purpose. Your product also contains a great amount of recyclable material. It is marked with this label to indicate the used appliances that should not be mixed with other waste. This way, the appliance recycling organised by your manufacturer will be done under the best possible conditions, in compliance with European Directive 2002/96/EC on Waste Electrical and Electronic Equipment. Contact your town hall or your retailer for the used appliance collection points closest to your home. We thank you doing your part to protect the environment.

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01 - Before using the hob

- Make sure that you have removed all packaging, wrappings, stickers and films from the hob surface.
- It is recommended that you clean and wash the hob surface before using for the first time.
- Apply a thin coat of ceramic hob cleaner to the hob to help maintain and protect it.

02 - Safety

This appliance is for domestic cooking purposes only. It must not be used for other purposes, for example room heating.

General

Accessible parts may become hot during use. To avoid burns, children less than 8 years of age should be kept away unless continuously supervised.

This appliance can be used by children aged 8 years and above, persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be made by children without supervision.

Servicing should be carried out only by authorised personnel.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not store or use flammable liquids or items in the vicinity of this appliance.

Do not modify this appliance.

- **Always** ensure that pan bases are dry and flat before using them on the hob.
- **Always** position pans over the centre of the heat zone, and turn the handles to a safe position so they cannot be knocked over or grabbed by children.
- **Always** use pans which are no smaller than 100mm (4”), or no larger than 250mm (10”).
- **Always** match the size of pan to the heat zone – do not use large pans on small zones or vice versa.
- **Always** lift pans onto and off the hob, rather than sliding them across the surface to avoid marks and scratches.
- **Never** use double pans, rim-based pans, old or misshapen pans, or any pan that is not stable on a flat surface.
- **Never** leave cooking fat, or oil, unattended.
- **Never** use commercial simmering aids, or heat diffusers, as they create excessive heat and can damage the surface of the hob.
- **Never** use the hob for any other purpose than cooking food.
- **Never** leave plastic utensils close to, or on top of the hob -they could melt!
- **Never** leave any cook zone on without a pan covering it. This causes potential a fire hazard.

- **Never** use the hob surface as a chopping board or food preparation area, as this may lead to it becoming damaged.
- **Never** put metal cooking utensils, cutlery, knives or other metal objects on the hob. They could become hot if they are near a cooking area which is in use.
- **Never** leave aluminium foil on the hob top, it reflects heat back into the element which leads to damage.
- **Never** heat up a sealed tin of food on the hob, as it may explode.
- **Never** leave pans overhanging the edge of the hob.

Fire safety advice

Most kitchen fires occur when people are distracted or leave things unattended, so remember:

If you're called away from the hob - by the phone or someone at the door, either take pans off the heat, or switch off your hob.

Don't let yourself be distracted while cooking.

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Service

If a pan catches fire:

- Do not move it as it's likely to be extremely hot.
- Turn off the heat if it's safe to do so, but never lean over a pan to reach the controls.
- Use fire blanket or a damp tea-towel to cover the pan.
- If you have put the fire out, leave the pan to cool completely.

Deep-fat frying presents more dangers in your kitchen

- Never fill a chip pan (or other deep fat fryer) more than one-third full of oil.
- Do not use a fire extinguisher on a pan of burning oil - the force of the extinguisher can spread the fire and create a fireball.

If you have an electrical fire in the kitchen:

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.

03 - Using the hob - Touch Control Ceramic Hob

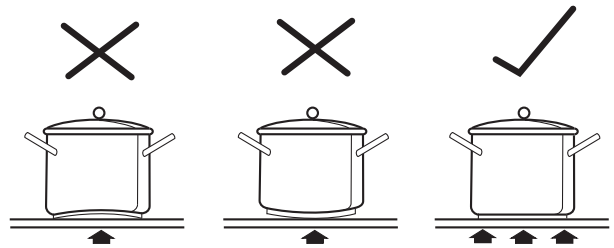
Do not use the ceramic hob if the glass surface is cracked, as electrical parts are directly beneath. Switch off the appliance at the supply to prevent electric shock and contact your supplier.

DO NOT TOUCH.
The hob surface remains hot after use.

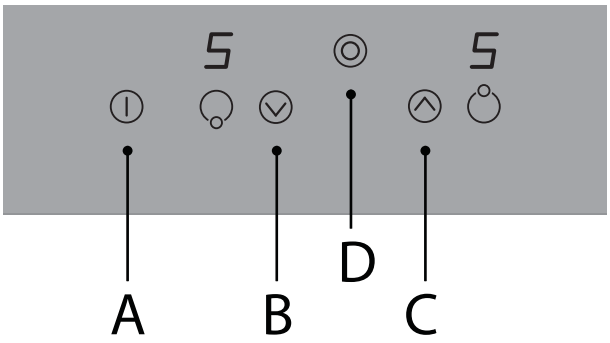
The appliance is not intended to be operated by means of an external timer or separate control system.

Pans

We advise using receptacles with flat bottom having the same diameter or slightly larger than that of the hot area. Avoid overflows of liquid by reducing the control setting as soon as boiling occurs. Do not leave the heating elements on without receptacles on the top or with empty pots and pans.



Controls



a. Start sensor
b. Sensor (-)
c. Cooking zone selection sensor (F/R)
d. Sensor (+)

Turn on the appliance by selecting the start sensor A (ON/OFF), '_' appears on all displays for 10 seconds. The hob will turn off if no operation is completed within 10 seconds.

The hob can be turned off by selecting the start sensor A (ON/OFF), a BEEP will be heard.

Select sensor D to switch on a cooking zone. Every time sensor D is pressed, display E starts flashing on a cooking zone (Front-Rear-Front, etc.)

Adjust the power levels to the desired cooking power using sensors C (+) or B (-).

If sensor C (+) is selected, the display increments from power level 1, if sensor B (-) is selected, the display decrements from power level 9.

At the end of this operation it is possible to choose the temperature adjustments using sensors C (+) or B (-).

By quickly pressing sensor D when the desired power level is reached, the display will stop flashing and the cooking phase will start, or, if sensor D is not pressed, cooking starts after 10 seconds.

To deactivate a cooking zone, select it using sensor D, simultaneously press sensors C (+) and B (-), or sensor B (-) until the display for the wanted zone shows a 0.

Lock function:

To activate the Lock function the hob must be on and at least one cooking zone working.

Avoid children, or people requiring supervision, from using the hob surface by locking all functions. Keep sensor C (+) pressed for a few seconds until the display briefly shows the symbol '□' the hob will emit a BEEP.

It is not possible to modify any hob setting if the cooking hob is on and the Lock function is active; only sensor A (ON/OFF) functions.

Press sensor C (+) again to deactivate the Lock function. The display briefly shows the symbol followed by a BEEP.

If the hob is turned off with the Lock function still active, the setting remains memorised and the display shows the symbol upon the subsequent re-use. Deactivate the key function to modify the hob settings.

Heat up (Rapid heating):

The “Heat up” function can be used to set the cooking zone to its maximum temperature for a specified period of time, after which the temperature will return to a lower value selected previously.

To activate the Heat up function, select the desired cooking zone using sensor D until position 9 is reached, press sensor C (+) and the display illuminates a decimal point (•) to indicate that the Heat up function is active.

Select the desired power level (from 1 to 8) within the next 10 seconds. The function is cancelled if power 9 is selected.

To deactivate the Heat up function select the previously set cooking zone using sensor D , press sensor C (+) until it reaches position 9 and the decimal point (•) will disappear from the display.

When the Heat up function is active, it is possible to increase the previously selected temperature level by pressing C (+).

Once the cooking zone reaches the selected temperature, the Heat up function will automatically deactivate and the hob will emit a BEEP.

The cooking zone will then operate at the set power level continuously.

Hob Hot Function:

When a cooking zone has been used and the glass surface temperature is higher than 65°, it’s display will show:

1) If other zones are still working, the display will show a small ‘h’.

2) When the appliance is taken to position OFF, the display will show the letter ‘H’ in capitals.

O.S.D.(Overflow Safety Device)

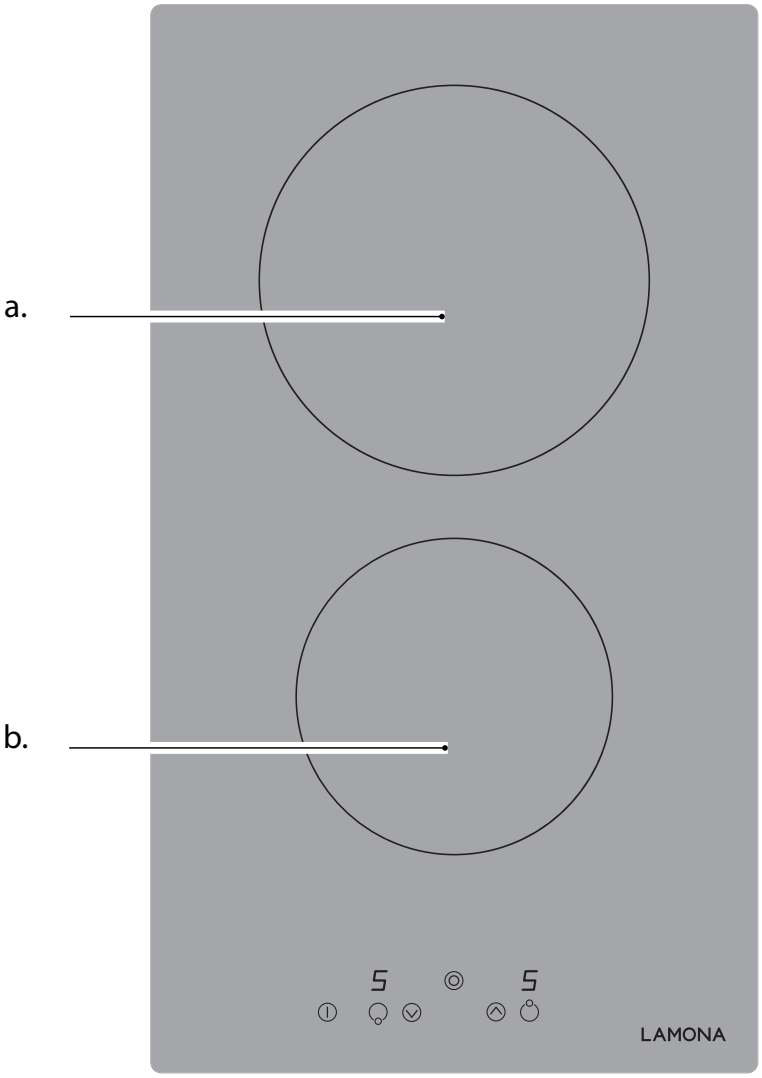
The cooktop has a safety system that turns all the plates OFF and activates the safety lock if any liquid or objects are found on the control area.

The cooktop goes off automatically.

Heat settings

Heat Settings		
1	2 - 6	7 - 9
Warming	Simmering	Frying Boiling

Hob layout



a. **Rear Zone (180mm 1800w)**
Suitable for 7” or 18cm diameter saucepan

b. **Front Zone (145mm 1200w)**
Suitable for 6” or 15cm diameter saucepan

04 - Cleaning & maintenance

Ceramic glass hobs

- The ceramic hob top can be cleaned using a clean, damp cloth or kitchen paper. Do not use a used dishcloth or sponge as they can leave a film of detergent on the surface which can lead to discolouration. Please ensure that the elements are cooled fully to avoid steam burns.
- You can use a specialist ceramic cleaner to restore the surface, but use sparingly to avoid coating the hob top too thickly. Too much cream cleaner will lead to discolouration. Use a dry, clean cloth to polish the surface.
- For stubborn marks, a specialist hob scraper can be used.
- Do not use steam cleaners or high pressure cleaning equipment.
- Regular cleaning will prevent any salts or minerals from accumulating on your hob and discolouring the glass.
- Wipe any spillage as soon as possible.
- Clean the hob top as regularly as possible, this will prevent any build up of grease which may be a fire hazard.
- Foods with high sugar content (toffee, fruit juice, jam, etc.) that boil over while cooking, or spattered sugar stains must be immediately removed using a scraper even if hot.
- Do not use abrasive products, bleach, hob cleaner spray or pan scourers.

05 - Installation

General information

Installation should only be carried out by a qualified installer or engineer.

Please Note:

Although every care has been taken to ensure this appliance has no burrs, or sharp edges, We recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.

The hob should not be fitted above a washing machine, a fridge or a freezer. Wall surfaces above the work surface and in the immediate vicinity of the cooking hob must be heat resistant.

Laminated surfaces and the adhesive used for fixing them must be heat resistant in order to avoid any damage.

Installations should be carried out in line with the National Regulations applicable with this product type.

Positioning

The hob is designed to be built into a work top as detailed in the image.

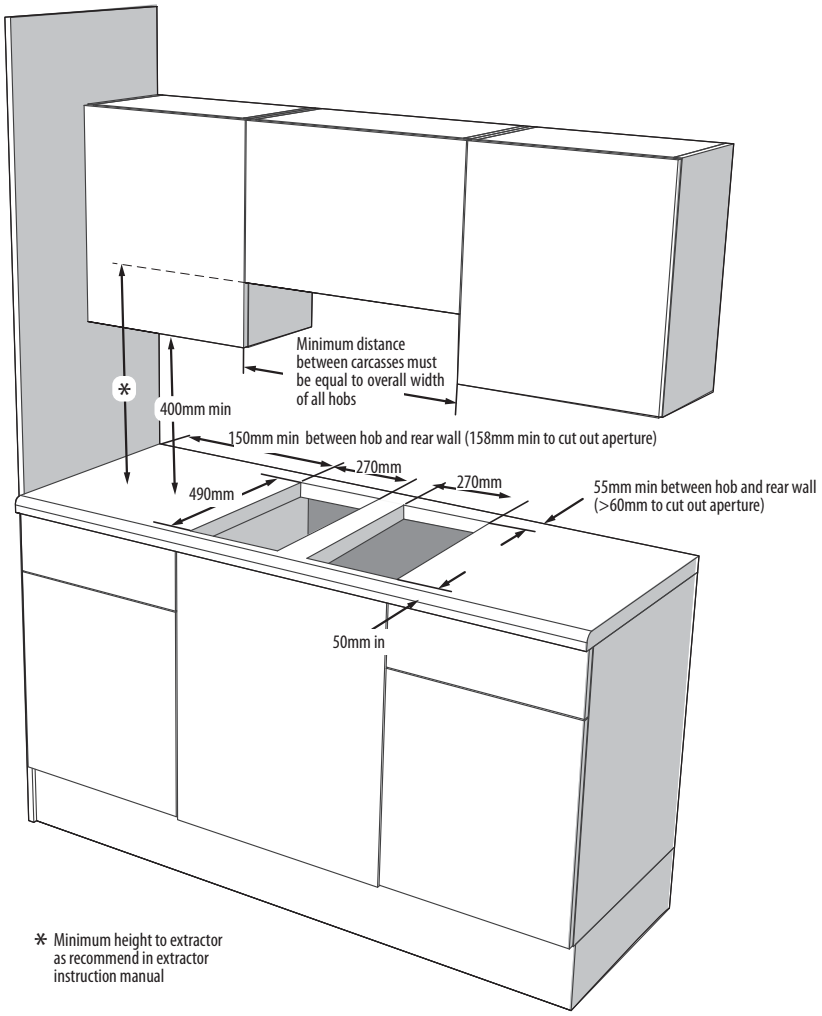
Appature width 270mm x depth 490mm

Protecting the Hob cut-out

The types of chipboard used for work surfaces swell relatively quickly in contact with humidity.

Apply a special varnish or adhesive to the cut edge to protect it from moisture ingress.

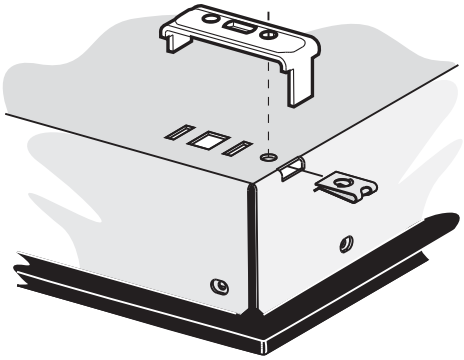
Clearances and dimensions requirements



No shelf or overhang of combustible material should be closer than 650mm directly above the hob.

There must be a minimum clearance of 50mm between the rear edge of the hob and the rear wall. This clearance must be maintained up to 650mm above the worktop (unless otherwise stated in your extractor manual).

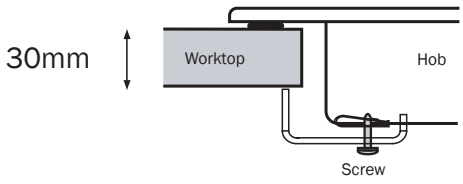
Apply the self adhesive seal around the perimeter of the worktop cut-out. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

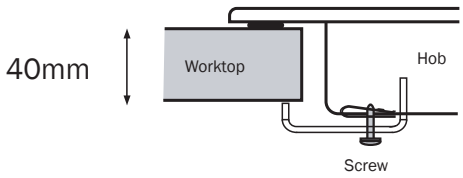


Place the hob in the aperture, checking the hob glass is covering the worktop along all four sides. Set the front edge of the appliance parallel with the front of the worktop.

Secure the hob to the worktop by means of the brackets provided, taking the thickness of the worktop into account.

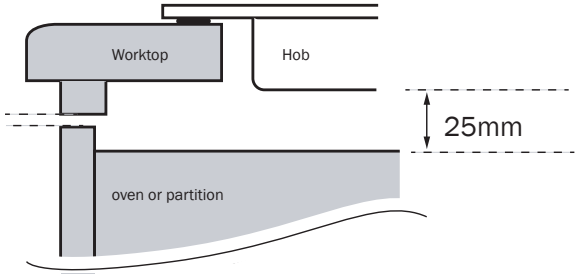
The brackets secure directly to the base of the hob as shown.



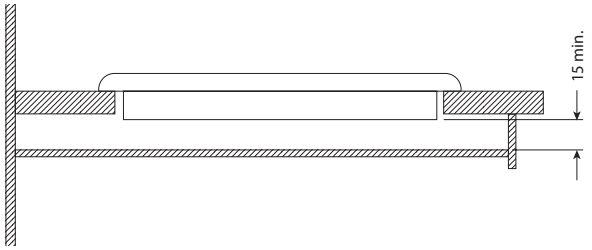


Installation above an oven

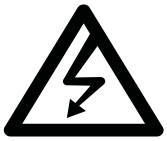
If the appliance is installed with an oven underneath, please leave at least 25mm of ventilation, unless otherwise stated in your oven installation guidelines.



If the installation is not above an oven and the underside of the hob is accessible, a wooden shield is required to be installed at least 15mm below the underside of the hob unit.



Connect to the electricity Supply



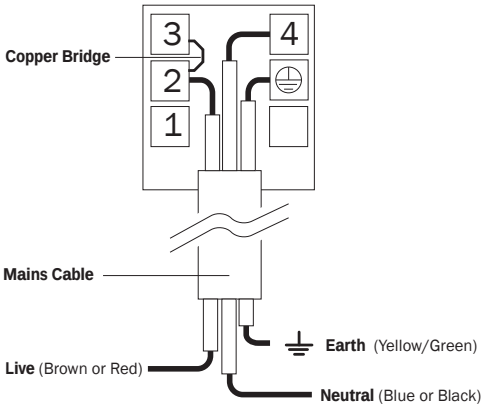
This appliance must be earthed.

The hob must be installed by a competent electrician, using a suitable double pole control unit, with 3mm minimum contact separation at all poles.

Connection should be made with a suitable cable.

Ensure that you route all mains electrical cables well away from any adjacent heat source, such as the base of the hob or oven / grill surface.

Strip the wires & connect to the terminal block as appropriate:-



3 x 4.0 mm² | 220 - 240V

Technical Data

Outer Dimentions	
Width	290mm
Depth	510mm
Height	45mm
Cutout Dimentions	
Width	270mm
Depth	490mm
Cook Zones	
Hob Wattage-Front	Ø145-1200W
Hob Wattage-Rear	Ø180-1800W
Total Electric Power	3000W
Supply Voltage	230V~50Hz
Fuse Protection	13 A min
Cable Type	HORR-F5 2.5mm ^{2}, 3 core or equivalent

This appliance conforms to European Directive 2009/125/EC regarding Eco design requirements for energy-related products

06 - Your guarantee

Product Guarantee Details (UK only)

Your appliance has the benefit of a comprehensive manufacturer's guarantee which covers the cost of breakdown repairs. (Details of which are shown on your Proof of Purchase Document).

- Any claim during the period of the guarantee (MUST BE ACCOMPANIED BY THE PROOF OF PURCHASE)
- The product must be correctly installed and operated in accordance with the manufacturer's instructions and used for normal domestic purposes.
- This guarantee does not cover accidental damage, misuse or alternations which are likely to affect the product.
- The guarantee is invalid if the product is tampered with, or repaired by any unauthorised person.

(The guarantee in no way affects your statutory or legal rights)

What to do if you need to report a problem-

Please ensure you have ready:

- **The product's model & serial numbers**
- **Howdens Proof of Purchase document**
- **Your full contact details**

Call the Service Line on 0845 00 60 006

Product Information

Commission Regulation (EU) No 66/2014

LAMONA

Model	LAM1742
Type of hob	Ceramic Domino
No of cooking zones	2
Heating technology	Ceramic
⌀	F - 160 R - 186
$EC_{electric\ cooking}$	F - 193.68 Wh/kg R - 195.40 Wh/kg
$EC_{electric\ hob}$	194.6 Wh/kg

Notes

If supplied, please stick your self adhesive product rating plate here, or make a note of the product serial number below in the box below for future reference.

Serial Number : .....

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